

## CLAIMS

1. A method of preparing a bread dough or a part baked bread comprising:
  - a. mixing flour, water and optionally other bakery ingredients to form a bread dough;
  - 5 b. optionally part baking the dough to obtain a part baked bread; and
  - c. applying an enzyme material with proteolytic activity to the outside surface of the dough or the part baked bread.
- 10 2. Method according to claim 1, wherein the enzyme material exhibits at least 0.1 Units of proteolytic activity per gram of dry matter, one Unit of proteolytic activity being defined as the amount of material that will hydrolyse one micromole of benzoyl-L-arginine-p-nitroanilide per minute at 22 °C and pH 6.5.
- 15 3. Method according to claim 1 or 2, wherein the enzyme material is applied to the outside surface of the dough or part baked bread in an amount of at least  $1 \times 10^{-4}$  Units per  $\text{cm}^2$ .
- 20 4. Method according to any one of the preceding claims, wherein following treatment of the outside of the product with the enzyme material, the content of primary amino groups in the top layer is increased by at least 5%
5. Method according to any one of the preceding claims, wherein the enzyme material contains one or more botanical or fungal enzymes with proteolytic activity.
- 25 6. Method according to any one of the preceding claims, wherein the enzyme material is applied in the form of a liquid, preferably an aqueous suspension.
7. Method according to any one of the preceding claims, wherein the enzyme material is applied after proofing.
- 30 8. Method according to any one of the preceding claims wherein the dough or part baked bread is frozen and stored in frozen form for at least 1 day after the enzyme material has been applied.

9. A bread dough product or part baked bread product exhibiting proteolytic activity on the outside surface of the product and exhibiting at least 10 times, preferably at least 50 times less proteolytic activity in the interior of the product, said interior of the product being located at least 2 cm away from said outside surface.
10. Product according to claim 9, wherein the proteolytic activity on the outside surface is at least  $1 \times 10^{-4}$  Units per  $\text{cm}^2$  and wherein the proteolytic activity inside the product is at least 10 times lower than the same activity on the outside surface, the inside of the product being located at least 2 cm away from said outside surface.
11. Product according to claim 9 or 10, wherein the product is frozen.
12. A method of preparing a baked bread from a bread dough or a part baked bread, said method comprising baking a bread dough or a part baked bread obtained by a method according to any one of claims 1-8 or a product according to any one of claims 9-11.
13. Use of an enzyme material exhibiting proteolytic activity for improving the crispiness of baked bread, said use comprising applying the enzyme material to the outside surface of a bread dough or a part baked bread prior to final baking.